

FOR SALE

**145 HILDEN ROAD
SUITE 119
PONTE VEDRA, FLORIDA**

**BERKSHIRE
HATHAWAY**
HOMESERVICES

FLORIDA NETWORK
REALTY

 **COMMERCIAL DIVISION**SM



145 HILDEN ROAD

SUITE 119

PONTE VEDRA / NOCATEE AREA
(ST. JOHNS COUNTY), FLORIDA

**BERKSHIRE
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A turnkey culinary facility built for growth.



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FOR SALE

**TURNKEY
CULINARY
KITCHEN**

Existing DBPR-approved infrastructure
Replacement cost avoidance
Time-to-market advantage
Operational flexibility
Long-term ownership value

ASKING PRICE:
\$725,000

145 HILDEN ROAD, SUITE 119
PONTE VEDRA, FLORIDA





EXECUTIVE SUMMARY



145 Hilden Road, Suite 119 presents a rare opportunity to acquire a fully built-out, DBPR-approved commercial food production and experiential culinary facility—purpose-built for a cottage-industry caterer or specialty food operator ready to scale.

This is not a vanilla shell and is not being marketed to restaurants or medical users. The value of this property lies in its existing licensed commercial food infrastructure, its operational flexibility, and its proven ability to support production, events, classes, tastings, and private dining experiences under one roof.

The space has been thoughtfully designed, operated, and refined over 20+ years for commercial culinary use. For the right buyer—particularly a caterer currently renting, working from a home kitchen, or constrained by shared commissary access—this property eliminates years of permitting, hundreds of thousands in buildout costs, and operational uncertainty.

SUITE OVERVIEW & PHYSICAL LAYOUT



145 Hilden Road, Suite 119 is approximately 1,439 SF and is configured to support both efficient food production and client-facing culinary experiences. The layout combines back-of-house functionality with flexible areas that can accommodate tastings, classes, meetings, and small private events.

The suite is anchored by a fully built-out commercial kitchen with DBPR-approved infrastructure, including a complete hood system, in-floor plumbing/drainage, grease trap, gas service, and dedicated prep and storage zones—allowing production, instruction, and staging to happen simultaneously.

Additional features include a separate office, two ADA-compliant restrooms, and a separate mop room, along with properly placed hand sinks and storage. Overall, the space is ready for a food operator to step in and customize around the existing compliant infrastructure—without the cost, time, or risk of starting from a vanilla shell.

- Size: ±1,439 SF commercial condominium suite (Suite 119)
- Located in: The Shoppes at St. Johns Oaks (Ponte Vedra / Nocatee)
- Year Built: 2006
- Surface parking: 77+ spaces
- Fully built-out commercial kitchen with hood and fire suppression system
- Association/condo ownership structure; occupant and signage approvals may be required
- Neighboring/nearby users shown in prior OM include Baptist Primary Care (area context)
- Two ADA-compliant restrooms in current approved locations



HISTORY...

A CHEFS COOKING STUDIO

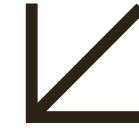


For more than 20 years, 145 Hilden Road, Suite 119 has operated as a purpose-built culinary facility, supporting a wide range of food-related uses including catering production, hands-on cooking classes, private dining experiences, tastings, and culinary education. The space was intentionally designed and continually refined to meet DBPR requirements while remaining flexible enough to accommodate evolving food concepts and experiential offerings.

Over its operating history, the property has hosted professional chefs, home cooks transitioning into commercial operations, private events, wine tastings, and instructional classes—demonstrating the versatility and durability of the layout. Unlike typical restaurant buildouts, the focus was never limited to a single concept; instead, the space was configured to support production efficiency, guest engagement, and compliance under one roof

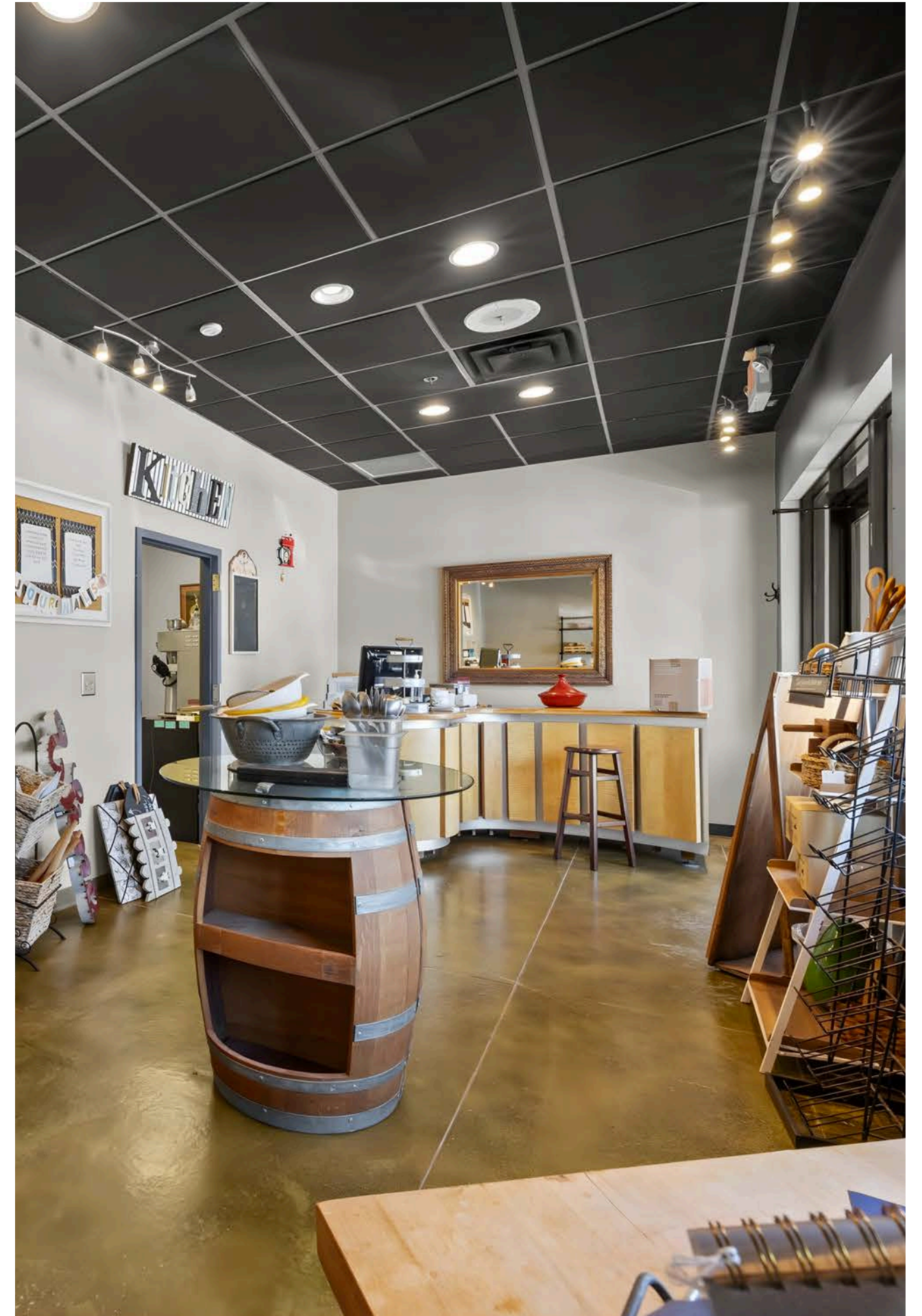


IDEAL OWNERS



Turnkey ownership for a caterer ready to grow...

- Established caterers tired of currently renting commercial kitchen space
- Caterers who have outgrown home kitchens
- Specialty food producers seeking ownership and operational control
- Culinary educators or chefs offering hands-on cooking classes
- Operators wanting on-site tastings, private dining, or wine events
- Food businesses ready to own instead of rent



DBPR & CODE READY...



- In-floor commercial plumbing and drainage
- In-floor grease trap
- Fully functioning hood and fire suppression system
- Gas lines
- DBPR-approved water heater (temperature regulated)
- Separate mop room with in-floor drainage
- ADA-compliant restrooms (two, in current approved locations)
- 3-compartment sink with approved grease drainage
- Hand sinks with proper drainage
- Commercial refrigeration (stand-alone units or walk-ins)
- Floor drainage for Commercial Ice machine
- Fire wall and state-approved fire systems

REPLACEMENT COST & TIME SAVED



In 2007, the cost to install the required commercial food infrastructure in this space exceeded \$270,000, and that figure did not include cosmetic finishes like walls, décor, or equipment upgrades.

Fast forward to today, and rebuilding this same DBPR-compliant backbone is significantly more expensive. Construction costs have increased, permitting timelines are longer, skilled trades are more costly, and DBPR/health-code compliance is more stringent. As a result, recreating this buildout from a vanilla shell would likely exceed \$300,000–\$350,000 (and potentially more depending on scope and market conditions).

Just as important as the dollars is the time and risk involved. A buyer starting from scratch is typically looking at 12–24 months of design, permitting, inspections, and inevitable delays—plus operational downtime and the chance of failed inspections or redesigns during the process. This property removes that hurdle by offering approved infrastructure in place, allowing a qualified operator to launch faster and put capital toward growth and revenue, not compliance and rebuild costs.





INCLUDED COMMERCIAL INFRASTRUCTURE & IMPROVEMENTS

In-floor commercial plumbing and drainage

Separate mop room with in-floor drainage

Dedicated hand sinks with proper drainage

Two ADA-compliant restrooms (in current approved locations)

Fully functioning commercial hood and fire suppression system

In-floor Grease Trap and Installed Gas Lines

DBPR-approved, temperature-regulated water heater

3-compartment sink with approved grease drainage

Floor Drainage for Commercial Ice Machine

Commercial refrigeration (stand-alone units or walk-in capable)

Fire wall system and DBPR and State-approved fire safety systems

Separate office and security system

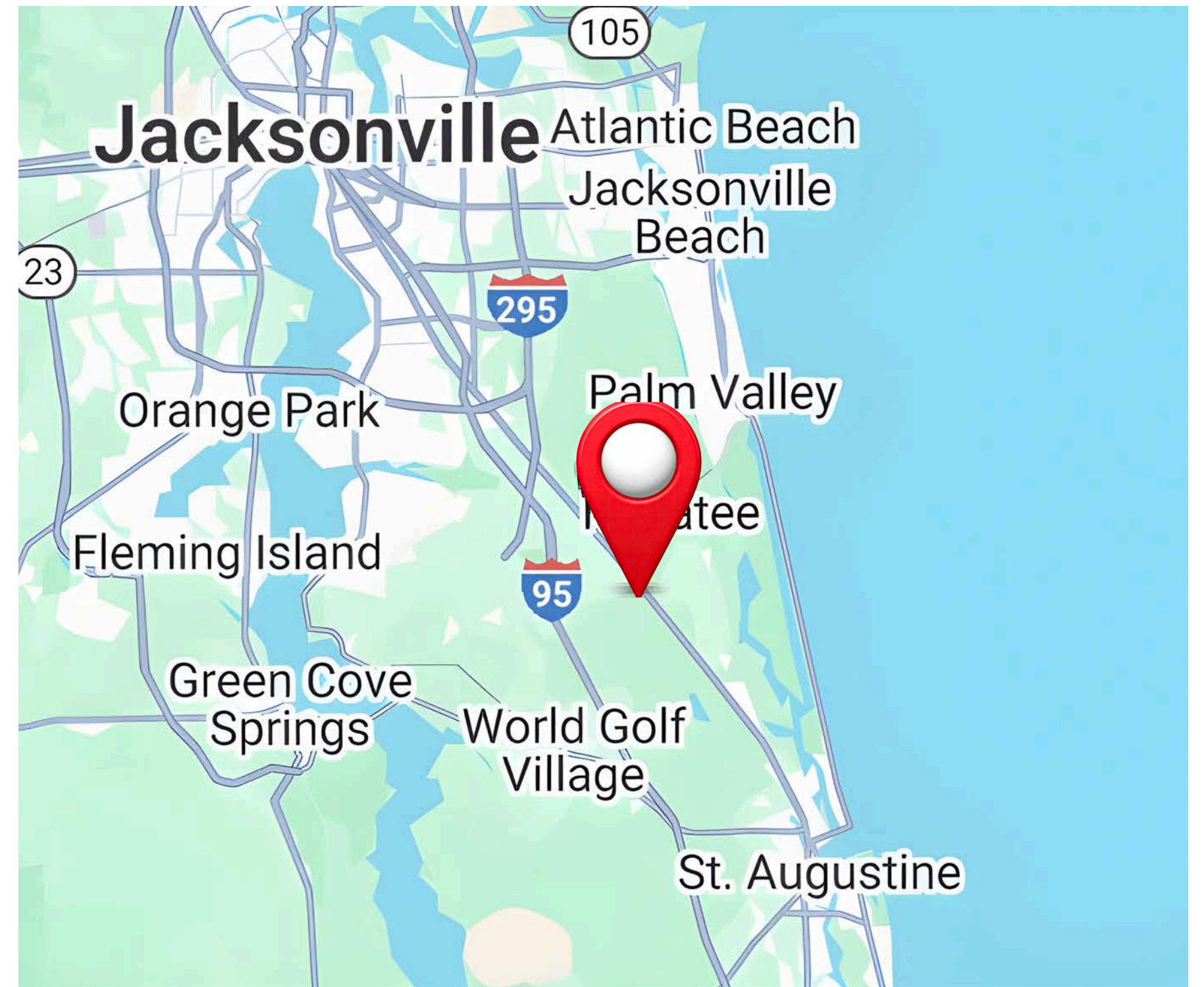
LOCATION



145 Hilden Road, Suite 119 is located within The Shoppes at St. Johns Oaks in the Ponte Vedra / Nocatee area of St. Johns County, Florida—one of the fastest-growing and highest-income regions in the state. The property sits just off Crosswater Parkway with convenient access to Nocatee Parkway, U.S. Highway 1, County Road 210, and I-95, providing efficient connectivity throughout Northeast Florida.

The surrounding trade area includes established and expanding residential communities such as Nocatee, Palencia, Del Webb Nocatee, and SilverLeaf. These communities continue to drive population growth, strong household incomes, and demand for specialty food services, catering, private events, and experiential dining concepts.

From an operational standpoint, the location offers an ideal balance of accessibility and cost efficiency—close enough to major population centers to support catering routes, client meetings, and private events, while avoiding the rent premiums and congestion of core retail corridors. The property benefits from convenient surface parking and a professional commercial setting well-suited for production, tastings, classes, and client-facing culinary experiences.



LISTING PHOTOS



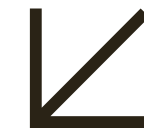
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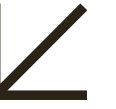
EXTERIORS



LISTING PHOTOS



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